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ORKNEY CRAFT VINEGAR



FORAGED, BREWED, CASK AGED AND BOTTLED IN ORKNEY



As seen on TV



What our customers think



JAMES MARTIN

Chef / TV Presenter

“ The finest vinegar I've ever tasted... best vinegar you can buy! ”



NICK NAIRN

Chef / TV Personality

“ Truly is amazing... I've never tasted anything like it before ”



BRAD CARTER

Michelin Star Chef

“ The vinegar is raw and as with most unpasteurised products, it has bags of flavour, it has great depth and clarity all the things my dishes long for! ”



CRAIG GROZIER

Chef

“ Acidity and Vinegar is an essential ingredient and seasoning in all my food from savoury to sweet. It's extremely exciting we now have an artisanal Scottish vinegar with one of the most diverse flavour profiles on the planet. ”



ANGELA CLUTTON

Food Writer & Food Historian

“ Not all barley or malts are the same by any means. There are many different varieties, few I think more exciting than Orkney's ancient 'bere' barley. ”





ORKNEY CRAFT VINEGAR

We are a hyperlocal brewery producing handcrafted vinegar in the Orkney Islands.

Our vinegar is sold in farm shops and delis to Fortnum & Mason, used by numerous Michelin star chefs and industry-leading bartenders, and lauded by TV personalities including James Martin and Matt Tebbutt.

In 2019 we featured on ITV's Saturday Morning with James Martin and James Martin's Great British Adventure. In 2020 we featured on BBC's Saturday Kitchen. In early 2021 we are due to be featured on Channel 4's Food Unwrapped.

Vinegar is a secret weapon in the kitchen – it lifts and balances flavours whether in dishes or in drinks. Vinegar seasons food as you do with salt, and elevates flavours via acidity as you may with citrus fruits.

Orkney Craft Vinegar is a raw, unpasteurised, unfiltered, living vinegar with the mother. Made from scratch using traditional methods and aged in oak barrels for up to a year. The result is a softer, more rounded ingredient to cook with which carries more depth of flavour than standard vinegar.

The barley we use for our malt vinegar is bere barley, an ancient heritage grain unique to Orkney. In keeping with Orkney's ethos our craft vinegar strives to be sustainable. We use no plastic in our packaging – just glass, cork and paper. Ingredients for each wine vinegar are foraged by hand on the island.

We are incredibly proud to have a partnership with Orkney-based whisky distillery, Highland Park. We work closely with Highland Park who supply their whisky-soaked bourbon and sherry casks. We use these casks exclusively, along with Highland Park peated malt, to create our developing range of malt vinegar.

Orkney Craft Vinegar offers a genuine taste of Orkney – foraged, brewed, acidulated, aged in wood and bottled. The appetite for vinegar as an ingredient is growing. We produce the best vinegar you can buy.

Sam Britten

FOUNDER & DIRECTOR

“The finest vinegar
I've ever tasted.
...best vinegar
you can
buy!”



JAMES MARTIN

CHEF & PRESENTER



OUR VINEGAR

PRICE LIST

BERE MALT VINEGAR



UNIT COST	RRP
£8.12	£10.50

Our Bere Malt Vinegar is produced using bere barley then left to mature in Highland Park bourbon barrels giving deep, complex flavours behind the acidity.

Ingredients: Barley, water, yeast, 5% acidity



OUR MALT VINEGAR IS AGED IN HIGHLAND PARK BOURBON WHISKY CASKS

HONEY & MEADOWSWEET



UNIT COST	RRP
£6.50	£8.50

Our Honey & Meadowsweet Vinegar is brewed from scratch using large quantities of blossom honey to make mead. Infused with meadowsweet flowers, then fermented a second time into vinegar. The result has the perfect balance of acidity, slight sweetness and florals.

Ingredients: Yeast, water, honey, meadowsweet 6% acidity

SUGAR KELP VINEGAR



UNIT COST	RRP
£6.50	£8.50

A sugar kelp seaweed wine, fermented into vinegar and infused with dried sugar kelp. Bursting with umami flavour.

Our most versatile vinegar in the range - delivers a big umami hit which works brilliantly with meat, fish, seafood, and vegetables

Ingredients: sugar kelp, sugar, yeast, water, 5% acidity

HIGHLAND PARK MALT VINEGAR



UNIT COST	RRP
£8.12	£10.50

Our Highland Park Malt Vinegar is made using a proportion of peat malt from Highland Park distillery. Aged in their renowned sherry seasoned whisky casks, delivering classic heather honey flavours.

Ingredients: barley, water, yeast, 5% acidity



AGED IN HIGHLAND PARK SHERRY SEASONED WHISKY CASKS

RHUBARB VINEGAR



UNIT COST	RRP
£6.50	£8.50

Our Rhubarb Vinegar is made with wild Orkney rhubarb, fermented into wine and then fermented a second time into vinegar. A high proportion of rhubarb creates a deeper, intense flavour.

Ingredients: Rhubarb, sugar, yeast, water, 5% acidity

SMOKED DULSE VINEGAR



UNIT COST	RRP
£6.50	£8.50

A dulse seaweed wine, fermented into vinegar and infused with Mara Seaweed's Applewood Smoked Dulse. A versatile vinegar with smoky, meaty, umami flavours.

Fresh dulse for the seaweed wine is sustainably hand-picked in season at low tide on the shores of Birsay, Orkney. Mara Seaweed's organic dulse for their Smoked Dulse is also sustainably hand-harvested in Scotland, in the East Neuk of Fife.

Ingredients: dulse seaweed, sugar, yeast, water, 5% acidity

ROSEHIP VINEGAR



UNIT COST	RRP
£6.50	£8.50

A rosa rugosa rosehip wine fermented in oloroso sherry casks for one month, then fermented a second time into vinegar.

Seasonal limited edition.

Ingredients: Yeast, water, rosehip, 5% acidity



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wellocks.co.uk

01856 876576
orders@jwgray.co.uk
www.jwgray.co.uk

0771451 0384
info@orkneycraftvinegar.com
www.orkneycraftvinegar.com





Contact us!

ORKNEY CRAFT VINEGAR LTD
ASGARD
KIRBISTER, ORPHIR
ORKNEY, KW16 3HD

INFO@ORKNEYCRAFTVINEGAR.COM



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